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Recipes for quantity service

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PA-212 September 1952
(Food Service VI)

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RECIPES FOR QUANTITY SERVICE

These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals, institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost recipes suitable for institutions on limited budgets.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or re-constituted whole dry milk will also give satisfactory results.

Previous issues in the series, Recipes for Quantity Service, are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

Developed by Georgia Schlosser and Velma Chapman with the assistance
of other staff members of the institutional laboratories

Bureau of Human Nutrition and Home Economics
Agricultural Research Administration
U. S. Department of Agriculture
Washington, D. C.

ONION-TOMATO SOUP

Portion, 1 cup

Soup

Ingredients	25 Portions	50 Portions	100 Portions
Parsley	2-2/3 cups	1-1/4 quarts	2-1/2 quarts
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Chopped onion*	3 pounds (2 quarts)	6 pounds (1 gallon)	12 pounds (2 gallons)
Tomato juice	2 quarts	1 gallon	2 gallons
Salt	4 teaspoons	3 tablespoons	2-1/2 ounces (1/3 cup)
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Bay leaf	4 small	8 small	16 small
Beef broth	2 quarts	1-1/4 gallons	2-1/2 gallons
Water	1-1/2 quarts	1 gallon	2 gallons

1. Wash and chop parsley. Reserve a small portion for garnish, if desired.
2. Melt butter or margarine in pot. Add the onion and chopped parsley. Cook for 5 minutes, stirring frequently.
3. Combine tomato juice, salt, pepper, bay leaf, broth, and water.
4. Bring to boiling, cover, and simmer for 40 minutes, or until onions are tender.
5. Sprinkle with chopped parsley, if desired.
6. Serve with croutons.

* Well packed.

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BAKED STUFFED TOMATO

Portion, 1 Tomato, 3 tablespoons (2 ounces) filling.

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Medium-size (5-ounce) tomatoes	25	50	100
FILLING			
Finely chopped onion	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	6 ounces (1 cup)
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Chopped cooked chicken	1 pound 8 ounces (1-1/4 quarts)	3 pounds (2-1/2 quarts)	6 pounds (4-3/4 quarts)
Soft bread crumbs	3 cups	1-1/2 quarts	3 quarts
Eggs, slightly beaten	1 cup	2 cups	1 quart
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Worcestershire sauce	1 teaspoon	2 teaspoons	4 teaspoons
TOPPING			
Fine dry bread crumbs	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)
Melted butter or margarine	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)

1. Wash tomatoes. Remove a thin slice from the stem end of each. Scoop out seeds and pulp; drain and save for filling.
2. Sprinkle insides of tomatoes with salt. Invert and let stand 30 minutes.
3. For the filling, cook onion in butter or margarine for 5 minutes, or until golden brown.
4. Add chicken, bread crumbs, and part of the tomato pulp (2-1/4 cups for 25, 4-1/2 cups for 50, 2-1/4 quarts for 100).
5. Stir in the eggs, salt, and Worcestershire sauce. Cook 3 minutes longer.
6. Fill the tomatoes with the mixture, using a No. 20 scoop.
7. Top with dry bread crumbs mixed with melted butter or margarine.
8. Place on a baking sheet. Bake at 400° F. (hot) for 30 minutes.

BAKED BEANS

Portion, 1 cup (7 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions	
Great Northern beans	4 pounds	8 pounds	16 pounds	1. Cover beans with water and boil 2 minutes. Remove from heat, cover, and let stand for 1 hour. (If more convenient, soak beans overnight.)
Boiling water	1 gallon	2 gallons	4 gallons	2. Drain beans, and heat the drained liquid.
Salt pork, sliced	12 ounces	1 pound 8 ounces	3 pounds	3. Place half of beans in roasting pans.
Red pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon	4. Cover beans with half of the slices of salt pork.
Brown sugar	7 ounces (1 cup*)	1 pound (2-1/3 cups*)	2 pounds (4-2/3 cups*)	5. Spread the rest of the beans over salt pork. Top with remaining slices of salt pork.
Dry mustard	3-1/2 teaspoons	7 teaspoons	1/4 cup	6. Combine pepper, sugar, mustard, salt, onion, and molasses. Pour mixture over beans.
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)	7. Add the hot drained liquid. (Add water as needed to moisten the beans during baking.)
Chopped onion	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	8. Cover pans and bake at 300° F. (slow) for 7 to 8 hours.
Molasses	1 cup	2 cups	1 quart	* Well packed.

Roasting pans 19 by 13 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

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CHICKEN-AVOCADO CUTLET

Portion, 1 cutlet (3 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Butter or margarine	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
All-purpose flour	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)
Hot milk	2-1/2 cups	1-1/4 quarts	2-1/2 quarts
Diced avocado	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)
Diced cooked chicken	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Eggs, beaten	3/4 cup	1-1/2 cups	3 cups
Fine dry bread crumbs	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Worcestershire sauce	1/2 teaspoon	1 teaspoon	2 teaspoons
Grated onion	2 teaspoons	4 teaspoons	3 tablespoons
COATING			
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Eggs, beaten	2/3 cup	1-1/4 cups	2-1/2 cups
Soft bread crumbs	2 quarts	1 gallon	2 gallons

1. Melt butter or margarine, stir in flour. Add to hot milk and cook over low heat until thickened, stirring frequently.

2. Blend this sauce with the avocado, chicken, salt, pepper, eggs, crumbs, Worcestershire sauce, and onion.

3. Portion with a No. 12 scoop (1/3 cup) and shape into cutlets.

4. Coat the cutlets by rolling them in flour, then in beaten egg, and last in the crumbs.

5. Fry in deep fat at 375° F. until brown. Drain and serve.

Note: Refrigerate mixture if not using it immediately. Do not hold more than a few hours because avocado may become bitter.

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CHICKEN-CORN CASSEROLE

Portion, 2/3 cup (6 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
All-purpose flour	9 ounces (2-1/4 cups sifted)	1 pound 2 ounces (4-1/2 cups sifted)	2 pounds 4 ounces (2-1/4 quarts sifted)
Hot chicken broth	1-1/2 quarts	3 quarts	1-1/2 gallons
Salt	1-1/2 teaspoons	1 tablespoon	1 ounce (2 tablespoons)
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Finely chopped onion	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Chopped cooked chicken	2 pounds 4 ounces (1-3/4 quarts)	4 pounds 8 ounces (3-1/2 quarts)	9 pounds (1-3/4 gallons)
Canned whole-grain corn, drained*	2 pounds 8 ounces (1-1/2 quarts)	5 pounds (3 quarts)	10 pounds (1-1/2 gallons)
Grated American cheese	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Chopped pimiento	3/4 cup	1-1/2 cups	3 cups
Dry bread crumbs	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)
Melted butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Melt butter or margarine, mix in the flour. Gradually blend in the chicken broth. Add salt, pepper, and onion and cook until thickened.

2. Combine with chicken, corn, cheese, and pimiento.

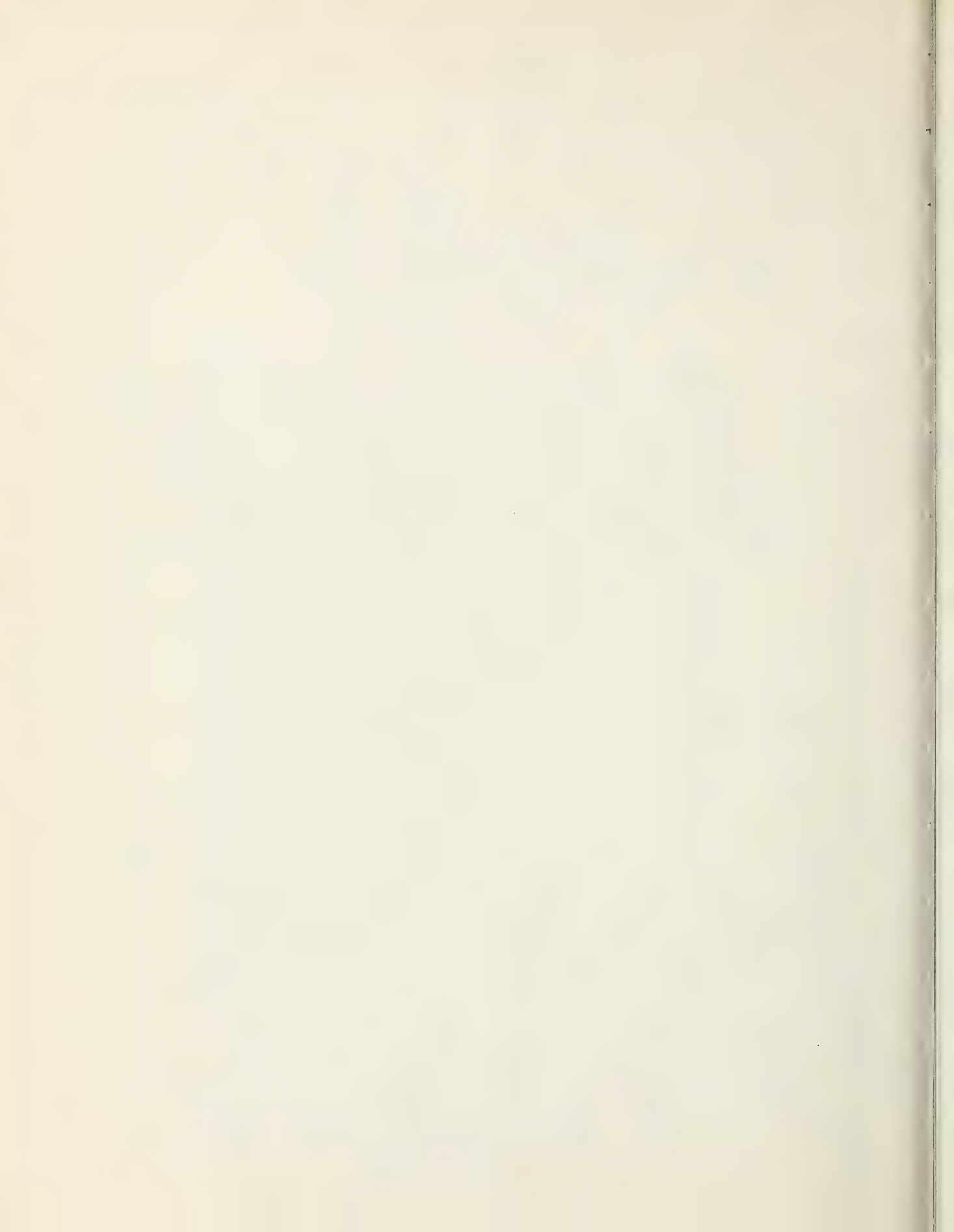
3. Place mixture in baking pans (1 gallon 1 cup or 9 pounds 6 ounces per pan).

4. Top with the bread crumbs, which have been mixed with the melted butter or margarine.

5. Bake at 350° F. (moderate) for 45 minutes, or until crumbs are brown.

* White shoepeg corn is especially good in this dish.

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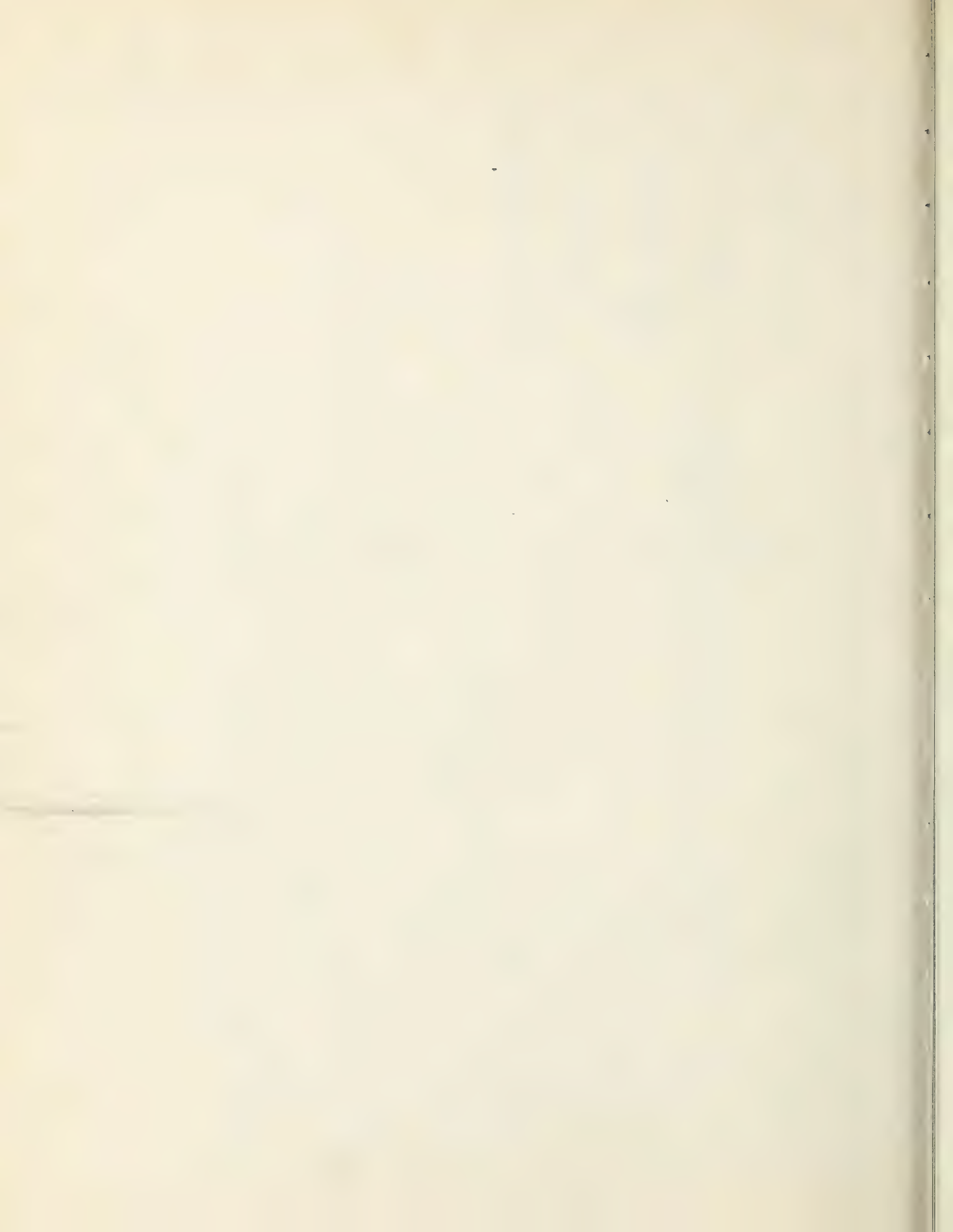
MEAT SAUCE

Portion, 2/3 cup (about 5 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Garlic cloves, minced	9	18	1-1/2 ounces (36)
Chopped onion	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Salad oil	1/2 cup	1 cup	2 cups
Ground beef	5 pounds	10 pounds	20 pounds
Tomato puree	1-1/2 quarts	3 quarts	1-1/2 gallons
Tomato paste	1 pound 12 ounces (3 cups)	3 pounds 8 ounces (1-1/2 quarts)	7 pounds (3 quarts)
Water	2 quarts	1 gallon	2 gallons
Sugar	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Salt	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Worcestershire sauce	1-1/2 teaspoons	1 tablespoon	2 tablespoons

1. Brown the garlic and onion lightly in salad oil in steam-jacketed kettle or heavy pot.
2. Add ground beef and cook until it is brown.
3. Blend in the tomato puree, tomato paste, water, sugar, salt, and Worcestershire sauce.
4. Simmer about 1 hour, or until sauce is thick.
5. Serve over cooked spaghetti, noodles, or macaroni.



SHEPHERD'S PIE

Portion, 1/2 cup meat mixture (5 ounces), 1/4 cup potatoes (1-3/4 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Finely chopped onions	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)
Lamb drippings	2/3 cup	1-1/3 cups	2-2/3 cups
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	2 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)
Water	1-1/2 quarts	3 quarts	1-1/2 gallons
Tomato juice	2 cups	1 quart	2 quarts
Tomato puree	2 cups	1 quart	2 quarts
Cubed cooked lamb	3 pounds (2-1/2 quarts)	6 pounds (1-1/4 gallons)	12 pounds (2-1/2 gallons)
TOPPING			
Milk	1/4 cup	1/2 cup	1 cup
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Finely chopped parsley leaves	2 tablespoons	1/4 cup	1/2 cup
Potatoes, mashed	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)	10 pounds (1-1/4 gallons)

Pans 16 1/2 by 10 1/2 inches: 2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

1. Brown onions lightly in lamb drippings. Mix in the flour and salt. Add water, stirring frequently.

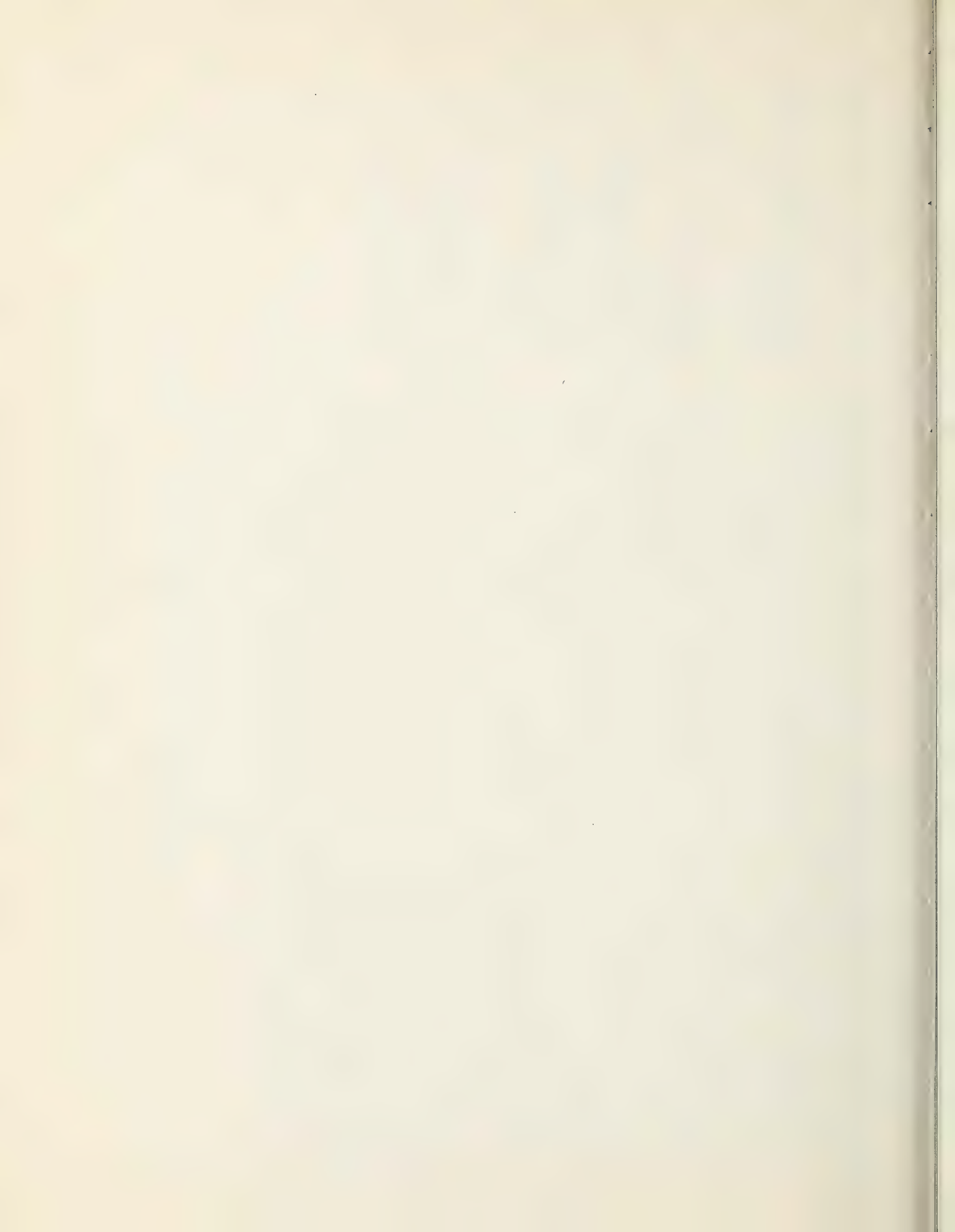
2. Combine tomato juice, tomato puree, and lamb with the gravy. Heat.

3. Pour mixture into baking pans (1-3/4 quarts or 3 pounds 14 ounces per pan).

4. For the topping blend milk, salt, and parsley with mashed potatoes.

5. Using a No. 20 scoop (1/4 cup scant), place potatoes on top of lamb mixture.

6. Place under broiler until potatoes are a golden brown.



TURKEY-MACARONI CASSEROLE

Portion, 3/4 cup (about 6-1/2 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Shell macaroni	1 pound (1-1/4 quarts)	2 pounds (2-1/2 quarts)	4 pounds (1-1/4 gallons)
Boiling water	2 quarts	1 gallon	2 gallons
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
TURKEY MIXTURE			
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
All-purpose flour	5 ounces (1-1/4 cups sifted)	10 ounces (2-1/2 cups sifted)	1 pound 4 ounces (1-1/4 quarts sifted)
Salt	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Marjoram	1 teaspoon	2 teaspoons	4 teaspoons
Hot milk	2 quarts	1 gallon	2 gallons
Chopped pimiento	7 ounces (3/4 cup)	14 ounces (1-1/2 cups)	1 pound 12 ounces (3 cups)
Diced cooked turkey	1 pound 9 ounces (1-1/4 quarts)	3 pounds 2 ounces (2-1/2 quarts)	6 pounds 4 ounces (1-1/4 gallons)
Grated cheese	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)
TOPPING			
Grated cheese	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)

Pans 20 by 12 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Cook the macaroni in the boiling salted water 15 minutes. Drain and rinse.

2. For the turkey mixture, first melt the butter or margarine and blend in flour and seasonings. Stir into the hot milk. Cook until thickened.

3. Add the macaroni, pimiento, turkey, and cheese.

4. Pour into baking pans (1-1/4 gallons or 10 pounds 5 ounces into each pan).

5. Top with grated cheese.

6. Bake at 350° F. (moderate) for 30 minutes.

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COLE SLAW

Portion, 1/2 cup (2-1/2 ounces)

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Vinegar	1-1/4 cups	2-1/2 cups	1-1/4 quarts
Sugar	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Celery seed	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Shredded cabbage	3 pounds 8 ounces (3-1/2 quarts)	7 pounds (1-3/4 gallons)	14 pounds (3-1/2 gallons)

1. Combine vinegar, sugar, celery seed, salt, and pepper. Mix well.
2. Stir vinegar mixture into shredded cabbage and allow to stand at least 10 minutes. Serve cold.

JELLIED ORANGE-GRAPEFRUIT-AVOCADO SALAD

Portion, 1/2 cup (5 ounces)

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JELLIED ORANGE-GRAPEFRUIT-AVOCADO SALAD

Portion, 1/2 cup (5 ounces)

Salad

Ingredients	24 Portions	48 Portions	96 Portions	
Lemon-flavored gelatin	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)	1. Dissolve gelatin in hot water. Chill until mixture begins to thicken.
Hot water	2 quarts	1 gallon	2 gallons	2. Add salt, grapefruit, orange, and avocado.
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	3. Pour into pans (3-1/2 quarts or 7 pounds 4 ounces per pan) or pour into individual molds (1/2 cup or 5 ounces each).
Cubed fresh grapefruit sections	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	4. Chill until firm.
Cubed orange sections	14 ounces (2 cups)	1 pound 12 ounces (1 quart)	3 pounds 8 ounces (2 quarts)	5. Cut or unmold and serve on salad greens, with mayonnaise.
Cubed avocado*	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	* Prepare avocado last and cover with citrus fruit mixture to prevent discoloration.

Pans 16 1/2 by 10 1/2 inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

CRANBERRY BETTY

Portion, 2-3/4 by 2-1/2 inch piece (5 ounces)

Dessert

Ingredients	24 Portions	48 Portions	96 Portions
Sugar	2 pounds (1 quart)	4 pounds (2 quarts)	8 pounds (1 gallon)
Cinnamon	2 teaspoons	4 teaspoons	3 tablespoons
Coarsely ground cranberries	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)
Water	1 cup	2 cups	1 quart
Orange juice	2 cups	1 quart	2 quarts
Melted butter or margarine	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Soft bread crumbs	1 gallon	2 gallons	4 gallons

Pans 16 1/2 by 10 1/2 inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

1. Combine sugar, cinnamon, and cranberries. Let stand about 30 minutes.
2. Add water and orange juice.
3. Combine butter or margarine and bread crumbs
4. Place a layer of cranberry mixture (1-1/4 quarts or 3 pounds) in bottom of each greased pan. Spread layer of buttered bread crumbs (5-1/2 cups or 12 ounces) over cranberry mixture. Add remaining cranberry mixture (1-1/4 quarts or 3 pounds). Top with buttered bread crumbs (5-1/2 cups or 12 ounces).

5. Cover and bake at 375° F. (moderate) for 30 minutes. Uncover and continue baking until crumbs are brown, about 15 minutes.

CUSTARD PIE

Portion, 1/6 pie

Dessert

Ingredients	24 Portions	48 Portions	96 Portions
PASTRY			
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Vegetable shortening or lard	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Cold water	2/3 cup	1-1/3 cups	2-2/3 cups
FILLING			
Eggs	4-1/2 cups	2-1/4 quarts	4-1/2 quarts
Sugar	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)
Salt	2 teaspoons	4 teaspoons	2-2/3 tablespoons
Hot milk	2-1/2 quarts	1-1/4 gallons	2-1/2 gallons
Vanilla	1 tablespoon	2 tablespoons	1/4 cup

Piepans, 9 inch diameter: 4 for 24 portions, 8 for 48 portions, 16 for 96 portions.

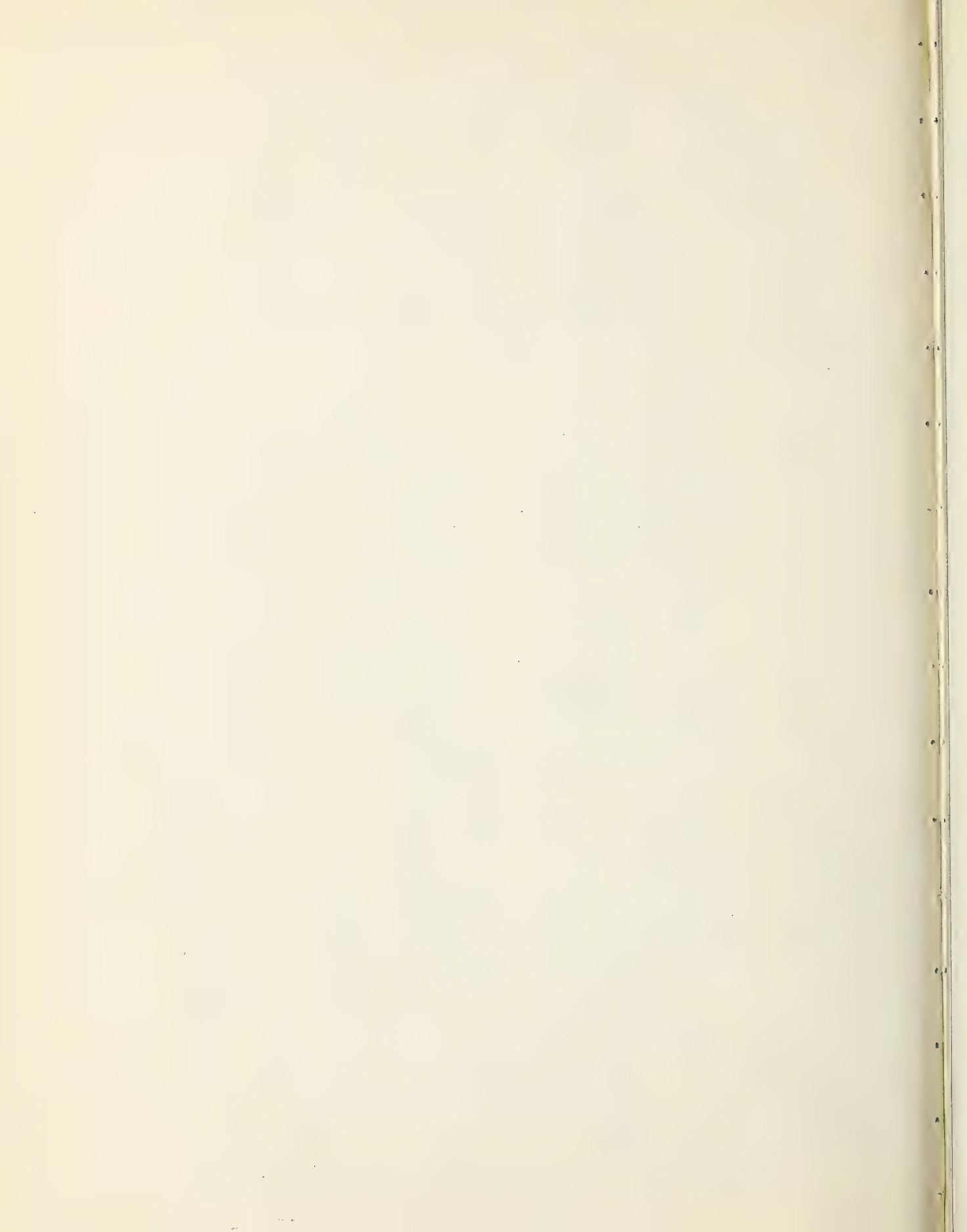
Pastry:

1. Sift flour and salt together or blend in a mixer.
2. Cut or rub in fat to consistency of coarse corn meal.
3. Add water and mix.
4. Roll out dough on lightly floured board, using 8 ounces per pan. Build up sides of pastry shell.

Filling:

1. Beat eggs, sugar, and salt together to blend.
2. Stir in milk and vanilla; strain.
3. Pour 1 quart (2 pounds 3-1/2 ounces) into each shell.
4. Bake at 425° F. (hot) for 10 minutes. Reduce heat to 350° F. (moderate) and bake 15 minutes longer.

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PRUNE CRUNCH

Portion, 2-1/2 by 2-3/4 by 3/8 inch (2-1/2 ounces)

Dessert

Ingredients	24 Portions	48 Portions	96 Portions
PRUNE MIXTURE			
Coarsely chopped cooked prunes	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)
Sugar	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Water or prune juice	2/3 cup	1-1/3 cups	2-2/3 cups
Grated orange rind	1 tablespoon	2 tablespoons	1/4 cup
Chopped walnuts	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)
CRUNCH MIXTURE			
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Soda	1 teaspoon	2 teaspoons	4 teaspoons
Brown sugar	7 ounces (1 cup*)	14 ounces (2 cups*)	1 pound 12 ounces (1 quart*)
Regular rolled oats (uncooked)	8 ounces (2 cups)	14 ounces (1 quart)	1 pound 12 ounces (2 quarts)
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
Egg whites	1/4 cup	1/2 cup	1 cup

Pans 16 1/2 by 10 1/2 inches: 1 for 24 portions, 2 for 48 portions, 4 for 96 portions.

Prune mixture:

1. Combine prunes, sugar, water, and orange rind.
2. Cook over low heat about 10 minutes, or until thick, stirring frequently. Cool and add walnuts.

Crunch mixture:

1. Sift together flour, salt, and soda. Mix in brown sugar and rolled oats.
2. Cut or rub in butter or margarine. Stir in unbeaten egg whites.

Panning:

1. Pack 2 cups crumb mixture in bottom of greased pan. Spread with 1 quart prune mixture.
2. Cover with remaining crumb mixture (2 cups per pan).
3. Bake at 350° F. (moderate) for 40 minutes.

Note: Whipped cream or ice cream may be used as a garnish.

* Well packed.

HONEY-NUT SPICE CAKE

Portion, slice 1/16 of cake (about 3 ounces)

Dessert

Ingredients	32 Portions	64 Portions	128 Portions
Butter or margarine	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Strained honey	1 pound (1-1/3 cups)	2 pounds (2-2/3 cups)	4 pounds (5-1/3 cups)
Egg yolks	1/3 cup	2/3 cup	1-1/3 cups
Coarsely chopped nuts	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Cake flour	1 pound 5 ounces (1-1/2 quarts sifted)	2 pounds 10 ounces (3 quarts sifted)	5 pounds 4 ounces (1-1/2 gallons sifted)
Baking powder	2 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Soda	1 teaspoon	2 teaspoons	4 teaspoons
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Cinnamon	2 teaspoons	4 teaspoons	3 tablespoons
Cloves	1 teaspoon	2 teaspoons	4 teaspoons
Nutmeg	1 teaspoon	2 teaspoons	4 teaspoons
Water	1-1/2 cups	3 cups	1-1/2 quarts
Egg whites	1/2 cup	1 cup	2 cups

Layer pans, 9-inch diameter: 4 for 32 portions, 8 for 64 portions, 16 for 128 portions.

1. Cream butter or margarine and sugar (on mixer, at medium speed for 5 minutes).
2. Add honey, egg yolks, and nuts; continue beating 1 minute.
3. Sift together cake flour, baking powder, soda, salt, cinnamon, cloves, and nutmeg.
4. Add the dry ingredients alternately with the water to the creamed mixture.
5. Beat egg whites until stiff but not dry. Add to cake mixture and beat at low speed for 4 minutes.
6. Pour into greased and floured pans, 1 pound 6 ounces (3 cups) in each pan.
7. Bake at 350° F. (moderate) for 25 minutes.
8. Put 2 layers together with lemon cream frosting (p. 31) or other preferred frosting. Use 1 cup frosting between layers and 1 cup on top of cake.



LEMON CREAM FROSTING

Cake Frosting

Ingredients	32 Portions	64 Portions	128 Portions
Butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Sifted confectioner's sugar	2 pounds (7-1/2 cups)	4 pounds (3-3/4 quarts)	8 pounds (7-1/2 quarts)
Hot milk	1/2 cup	1 cup	2 cups
Salt	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Lemon Juice	3 tablespoons	1/3 cup	2/3 cup

1. Cream butter or margarine until light and fluffy.
2. Add confectioner's sugar and hot cream or milk alternately. Beat well after each addition.
3. Blend in salt and lemon juice. Beat until light and fluffy.

Bureau of Human Nutrition and Home Economics, Food Service VI



